

Happy Hour Menu

Fish Market Bar Lounge Only

Monday 3:30 - 9:30 pm

Tuesday thru Friday 3:30 - 6:30 pm

Saturday 11:00 - 4:00 pm Sunday 12:00 - 4:00 pm

Miyagi Oysters 1.50

Cocktail sauce and freshly grated horseradish

Frito Misto 7.75

Rock shrimp, red bell peppers, green olives, sweet chili sauce

Rock Shrimp Wonton (3) 6.95

Sambal chili, napa cabbage, eel sauce

Coconut Crusted Prawns (3) 7.50

Dijon marmalade dipping sauce

Grilled Fish Taco 4.25

Chipotle Ranch, salsa fresca, fresh lime

Smoked Trout Quesadilla 6.75

Served with salsa fresca, guacamole

Calamari Fries 8.25

Served with tartar sauce

California Roll 6.50

Surimi, cucumber and avocado

Draft Beer 5.50

Premium Draft Beer 6.50

Premium Bottled Beer (12oz.) 4.50

Wine by the glass: 5.75

Fish Market Chardonnay

Hahn Pinot Noir

Three Pears Pinot Grigio

Irony Cabernet

Fish House Sauvignon Blanc

Well Drinks: 6.00

Svedka Vodka, Sauza Tequila, Bacardi Rum, The Famous
Grouse Scotch, Gordon's Gin & Early Times Whiskey

Appetizers

Raw Shellfish

We feature a wide variety of raw clams and oysters on the half shell. Please ask your server for our daily selections.

Seafood Cocktails

Bay Shrimp	9.50	Dungeness Crab	15.75
Bay Shrimp & Crab	12.50	Jumbo Prawn	13.50

Crispy Fish Taco 5.00

Chipotle Ranch, salsa fresca, fresh lime

Crispy Onion Rings 5.25

Honey Dijon dipping sauce

Ginger Lime Prawns (4) 11.50

Mesquite grilled prawns drizzled with cilantro sauce

Scallop Tostadita (4) 9.75

Smashed beans, guacamole, queso manchego

Salt & Pepper Calamari 11.50

With sweet chili and shot sauce

Teriyaki Sliders (2) 12.50

Wasabi mayo, pickled ginger, Old Bay fries

Warm Crab & Artichoke Dip 9.75

Grilled sourdough bruschetta

Ahi Poke

Crispy wonton stack, hiyashi wakame 13.50

Specialty Cocktails

Pomegranate Sour 9.50

Buffalo Trace Bourbon, Pama Liqueur, fresh lemon juice,
Shaken and served over ice

Spicy Mango Margarita 12.25

Patrón Reposado 'Barrel Select' Tequila,
Monin Spicy Mango, Cointreau, chipotle salt, served over ice

American Mule 9.50

American Harvest Vodka, Goslings ginger beer,
fresh lime, Served over ice

White Peach Sangria 9.50

A unique mix of Dr. L Riesling, Tito's Vodka,
Monin Peach, Fresh OJ

Market Margarita 11.50

Patrón Reposado 'Barrel Select' Tequila,
Agave nector, fresh lime, Grand Marnier, served over ice

Fish Market Bloody Mary 9.75

Absolut Peppar Vodka, house made bloody mary mix,
Garnished with a chilled prawn, olive, celery, spicy green bean

Pear Flower Martini 9.50

Grey Goose La Poire, St. Germain Elderflower liqueur,
fresh lime, shaken with ice and served up

Jalisco Mule 10.75

Patrón Reposado 'Barrel Select' Tequila,
Fresh lime juice, ginger beer, served over ice

Draft Beer

Ballast Point “Grunion” Pale Ale – San Diego	7.50
Sapporo - Japan	6.50
Speak Easy “Prohibition Ale” - San Francisco	6.50
Strike “Santa Cruz Classic Dot” Blonde - San Jose	6.50
Anchor Steam - San Francisco	6.50
Kona Castaway IPA - Hawaii	6.50

Bottled Beer

Coors Light - Colorado	4.50
Bud Light - St. Louis	4.50
Budweiser - St. Louis	4.50
Lagunitas IPA - Petaluma	5.25
Sam Adams Lager - Boston	5.25
Blue Moon - Belgium	5.25
Stella Artois - Belgium	5.25
Guinness Draught - Dublin	5.25
Corona - Mexico	5.25
Asahi Dry 20 oz. - Japan	9.00
Clausthaler N.A. - Germany	5.25

White Wine

Chardonnay

	<u>Glass</u>	<u>Bottle</u>
The Fish Market - Carneros	7.50	28.00
Hess Select - Monterey	7.75	29.75
William Hill - Central Coast	8.25	30.75
Starmont by Merryville - Napa Valley	9.50	36.25
BV - Reserve, Carneros	10.25	38.50
La Crema - Sonoma Coast	11.25	42.50
Trefethen - Napa Valley	11.50	43.50
Sonoma Cutrer - Russian River	11.75	44.75
Mer Soleil - Santa Barbara	11.50	43.50
Laird "Red Hen" - Napa Valley	12.75	49.25
Rombauer - Carneros	19.75	77.25

Sauvignon Blanc

	<u>Glass</u>	<u>Bottle</u>
Fish House - Washington	7.25	27.00
Murphy- Goode - North Coast	8.00	29.50
Michael David - California	8.50	32.00
Astrolabe - Marlborough, New Zealand	9.50	35.75
Mantanzas Creek - Sonoma	10.25	38.50

Interesting Whites

	<u>Glass</u>	<u>Bottle</u>
Three Pears Pinot Grigio - California	7.50	28.25
Masi Masianco Pinot Grigio - Italy	8.25	30.75
Chateau Haut Rian Bordeaux Blanc - France	8.00	29.50
Loosen Bros. "Dr. L" Riesling - Germany	8.50	32.00
Hogwash Rose - Napa	9.00	33.75
Harney Lane Albarino - Lodi	10.00	38.00
Reverdy-Ducroux Sancerre - France	11.50	43.50
Minor Viognier "Simpson Vineyard"- California	10.25	38.50

Sparklers

	<u>Glass</u>	<u>Bottle</u>
Freixenet Cordon Negro Brut - 187ml		6.75
La Marca Prosecco - Italy	8.00	30.25
JCB Sparkling Rosé N° 69 - France		38.00
Veuve Clicquot Brut - Reims, France		69.75

Red Wine

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
Hahn – California	8.00	29.50
Stemmler – Carneros	8.75	35.00
Carmel Road - Monterey	9.50	35.75
Kali Hart - Monterey	10.00	37.75
Meiomi – California	10.50	39.50
La Crema - Sonoma	12.75	49.25

Merlot

	<u>Glass</u>	<u>Bottle</u>
The Velvet Devil - Washington	8.25	30.75
Rombauer – Carneros	17.50	65.50

Cabernet Sauvignon

	<u>Glass</u>	<u>Bottle</u>
Irony - Napa Valley	8.25	30.75
Louis Martini - Napa Valley	8.50	31.00
Annabella - Napa Valley	9.50	35.75
Benziger – Sonoma County	10.25	38.50
Francis Coppola “Claret” - California	10.50	39.25
Tobin James “Notorious” – Paso Robles	11.00	49.25
Benziger – Sonoma County	10.25	38.50

Interesting Reds

	<u>Glass</u>	<u>Bottle</u>
Gundlach Bunsch “Mountain Cuvee”- Sonoma	9.75	36.75
E. Guigal Cotes-du-Rhone Red - France	10.00	36.25
Cantena Malbec - Argentina	10.75	40.50
Segeshio Zinfandel – Sonoma	11.50	44.25
Rombauer Zinfandel - Napa Valley	16.75	65.00

Port

	<u>Glass</u>
Fonseca, bin #27	4.25
Dow’s Port - 10 Year	10.00
Dow’s Port - 20 Year	12.50